## ne Realmofthe Feminine

Fashions That Will Bloom In the Spring—Perhaps! Handmade Coiffure

et on the subject of new clothes armholes. veloping them. Aiready we have great vogue, and in the dull shades flounces of velvet on satin frocks, of these effects are charming with dark tulle on silk ones and metallic laces on chiffon, and many of these flounces are laid diagonally, one a little higher than the other.

So ardently as we have acclaime: the clinging skirt, if this vogue should "make good," there is little doubt that we will have no difficulty in transferring our affections from the silhouette of today to that of tomorrow.

News from another center of fashions says that the new spring styles are practically unchanged in line and cut from those of the winter. Skirts will be as narrow as ever, and drapery will continue, but the reed has been removed from the tunic, and minus this oriental support it is much better suited to occidental figures. There were few dressmakers who knew how to handle the yards of material that the designers gave us to put over the hobble skirt as a sop to the manufac-turers, who were inclined to get ugly about the small quantity of goods used in a garment, so the change is an ac-

Paris is again invisting upon taffeta as a material for early spring suits and frocks. The question is, Are we going to accept it? This silk, so dear to the heart of the Parisienne, has an unpleasant habit of splitting at a touch, a defect which does not appeal to the thrifty American. The nanufacturers claim that they have now overcome this defect, which fact may account for the popularity of taffeta to the equally thrifty Frenchwo-

There is much talk of wool back satin as a material for tailored costumes, and for the dressy trotteur or | little one piece gown it is a wise choice. A novelty on these useful little frocks will be an adaptation of the busile which a famous Paris couturier invented last summer. It now consists of drapery or a bow arranged in such a manner that there is a decided pro-There seems to be every reason to believe that Scotch plaids will be worn again in the spring. One piece fracks

ere making their appearance in taffeta, and thin straig in three designs. Last summer at the fashionable French resort, Denuville, white chiffon frocks made in simple st.; a waist style blue serge and satin gowns, but it is were considered extremely chic for too much to expect that only the duli morning and afternoon occasions. tones will be exploited. For those who

These dainty costumes are being sent delight in riotous colorings there are over for our approval. They are made pichty of vivid yellows and reds from with gathers skirts, wide tucks over which to choose. the hips and shirt waists with yokes. One of the pretty new dress accesturniver collars of the chiffon and sories is the extra large linen collar black valvet belts with long ends at with flaring points at the shoulders,

stiffened to stand out away from the Worlderfully simple, as you see, and coar or frocks. This is the largest colextremely good style for afternoon tay femininity has indulged in so far, wear in the country or at the seashure and it should be worn only when the next summer are these designs. . . effect is becoming, not because it's "the

Such frocks would be smart built of latest." These collars are made in

HE attitude of both the lay- | give a bit of light to the costume. man and the professional By the way, speaking of chiffon there dressmaker at this season of is a mighty fifty little new blouse of the year arent the coming white chiffon cloth in the shops. It styles is "I wonder." At the present has a broad yoke across the back, to moment we are standing uncertainly which the material is gathered, and on the threshold of spring modes. loose sleeves that end in wide turn-One dress authority who admits the over cuffs at the wrists. The fronts danger of posing just now as a proph- are also gathered, and there are no

rather covertly hints that the spring Ribbons will play an important part will see the death of the tight skirt. In the new fashions if the manufac-She thinks that both for daytime and turers can influence Dame Fashion. evening wear there will be a return to They are striped and plaid, but seldom gowns with numberless flounces en- flowered. Roman ribbons are promised



HEMP HAT AND NEW MOIRE TRIMMING.

dark colored chiffon, with the velvet white chiffon with hemstitched edge as best to match. A dark blue model, for instance, with hemstitched hems and best of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon would be watch just now, and the Eiffel tower fitting cap shape affair with two tribbest of picut edged ribbon. The ribton ends are sewed of paralest cutting which is then tobed are interesting detail to close are interesting detail to close are interesting detail to come of Later we shall see what we shall see what

**Ornaments** and it is hard to understand why we do

each season brings in its wake. David Harum was asked, "Why, if everything ar home for a fraction of the price had a good use were there fleas on charged at the high class shops. A dogs?" His answer was that fleas were close inspection of the prettiest models put on a dog to keep him from forget- will be sufficient for the average wo-

aid in popularizing the sartorial follies

Ribbon, velvet, blas satin and tulle mankind to keep them from forgetting are all equally appropriate for the covthey are human and must exercise ering of the bandeau which constitutes the foundation for the majority of these Illustrated here are four smart new coffure ornaments. Once the correct hats for spring wear. The one to the head size is decided on, the bandeau of left is a stunning affair of fine straw ribbon wire can be covered with a that sets well down over the head. The twist or flat strip of the chosen mawide blue moire ribbon is tied in a bow terial and be ready to receive the upright ornament.

As a rule, the decoration of the bandeau reflects the oddity of modern hat trimmings, and the uncurled ostrich quill, shorn of its flues to within a few inches of the tip, is quite as much in evidence as a colffure ornament as it is on the fashionable hat. The winding of the quill with tulle or ribbon is another nevelty copied from the present millinery and distorted feather decorations of all kinds which are in

high favor for uprights on bandeaux. What is known as the cocoanut tres effect wes well illustrated in an imported banceau. A small, full tipped feather of nattier blue showed the quill portion crowded into a long sheath of silver cloth studded with tiny rhinestones. This met the ban-, deau of nattier blue tulle under an immense cabochon of silver cloth, blue. tuile and rhinestones with a big mock sapphire as a center. This was en-

A similar colffure ornament was shown in black tulle, the quill of the feather being wound almost to its tip with small steel beads strung on fine wire. A handsome cut steel button served as a starting point for this stickup, and a latticework design in steel beads ornamented the entire ban-

Another pretty concelt is a ba of ribbon covered twisted wire which at intervals opens to form oval frames stones. With a small rhinestone but-; ton as a center for the group the desired oval shape could be easily gain-ed by adding a few separate brilliants. With this bandeau a tiny curied ostrich tip is attached over each ear, the stem of the feather outlined in thine-stones. Two little Mercury wings are similarly used in another model. For a long, rather thin face this side trimning is usually much more becoming than the unright style of decoration.

Odd shaped designs covered with
metallic net and studded with mock lewels are in vogue as upright orna-ments, behind which are fastened al-grets, which are easily removed and thus made to do duty on a hat or dif-ferent bandeau. Metallic lace, arranged to form a coronet extending across the front of the colffure. Is a simple miningement becoming to most faces, and three strands of pearls, widely seplightful suggestion of the woods in the deep pine green pompons of ostrich which unite with a drapery of gray

moire silk to give this green milan PARSLEY CUTTER. straw hat a very modish appearance. Entre nous, hats trimmed with moire A PARSLE7 cotter is a little device and even entire moire hats are to be which will be appreciated by the fastidious housewife who likes care-An up to date touch appears on the fully shredded parsley and onion in her hat to the right. The whole crown is foods. This device consists of a series

not be. Cold poached eggs should be use it to add nutriment to a vegetable recooked and utilized as a salad garnish, or mixed with a cream sauce for mange of it. minced meat for the breakfast hash. thrown away, but they make splendid and cut in dice, celery cut in small Soft-bolled eggs should at once be re- greens and, served with French dress- pieces; then add one-fourth the quandressing and serve on toast for the always discarded — should be dried, on juice. Serve with mayonnaise gar and butter together as for cake. ful pepper, children's supper or the family lunch powdered and put into bottles for dressing.

bubble; in 15 minutes they will be gle leaf of the cabbage; even the out-hard and mealy and the whites are gle leaf of the cabbage; even the out-side green leaves may be scalded, the

clearing of soups and jellies. Crush it up and tie. Cook these in salted wathe eggshells, put them on a plate at ter and serve with a cream sauce. the oven door until they are dry, then | A few spoonfuls of either fresh or or an equal quantity of soup.

the boil our foods, more or less of the flavor and mineral salts are lost. Cabbage and cauliflower waters make a good foundation for a cream or vegegood foundation for a cream or vegetable soup without meat. Only potato water and the first water in which old beans are cooked are not desirable.

The last water in which beans are and season with salt and pepper, and based water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper, and based water find the first water in which beans are and season with salt and pepper. And then the lemon jucce as you relief or dancing, or they dance and then the lemon jucce as you relief or canned pheapple and arrange for much between courses that they move it. Pour the sauce over the it on a lettuce leaf. Cut wedge-shaped it on a lettuce leaf. Cut wedge-shaped

Most housewives look upon eggs | be seasoned with tomato and served as which have been cooked in any way a bean bouillon. When you boil rice and not eaten as a loss. They need use plenty of water and save it, then

boiled until hard, then they are ready ing, a good salad. Then, too, the very tity of Brazil nuts broken in pieces. In hard-boiling eggs where the yolks only are to be used, separate them carefully and drop the yolks into boiling water and put the saucepan where the water will boil but not bubble; in 15 minutes they will be gle leaf of the cabbage; even the outsummer use. Chop them fine, put on

put in a glass jar. Before using, soak canned peas, string beans or lima in cold water for 20 minutes. Four beans, a little spinach or a few sliges shells will clarify a quart of gelatin of beet, potato or celery, served on lettuce with French or other dressing. It is appalling, writes a contributor make most attractive individual salto Farm and Fireside, to see the ads. Those who do not care for salmany cooks send swirling down the vegetable bits, instead of consigning and add to mixture. Shape into small quite discouraged at the apparent insink. The water in which vegetables them to the waste bucket. Cauliflow-balls, roll in cracker dust and fry in sink. The water in which vegetables are cooked should always be saved. Onion water, for instance, gives the necessary flavor to a tomate or vegetable soup. No matter how carefully we boll our foods, more or less of the water in which vegetables them to the waste bucket. Cautilow-land and fry in difference to unusual dishes.

The water in which vegetables them to the waste bucket. Cautilow-land and fry in deep fat, Drain on brown paper. There is no longer the dawdling rant jelly, add the juice of a large the grapefruit is in proper cating the grapefruit is in proper cati

## RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

LEMON HONEY

[Recipes recommended by Mrs. Philip Frear.]

BRAZILIAN SALAD

INFALLIBLE RAREBIT Put 1 tablespoonful of butter, 1-2 tablespoonful of Worcestership and saints'

The shells of eggs should be carefully washed before they are broken for Egyptian rolls. Put a tablespoonand then they can be saved for the ful of chopped meat in each and roll alike, so more water is added ol, Interna-

11-2 cups grated mild cheese. 1 tablespoonful flour. 1-4 teaspoonful salt. A few dashes of cayenne. Whites of three eggs.

milk to make soft dough. Roll out I teaspoon cornstarch, if it doesn't novelty. Remove skin and seeds from white about 1-2 inch thick, spread apples on thicken.

SCOTCH SHORT BREAD 1-2 pound flour, 1-4 pound butter, ter, 3 tablespoonfuls flour, 2 cups of jackets would have to be extremely trifle by two straps of the material.

to be chopped and added to a cream greenest and toughout tops of celery Mix thoroughly and season with lem- 1-8 pound powdered sugar. Beat su- milk, I teaspoonful salt, 1-8 teaspoon- short. Therefore we have the eton Tiny covered buttons trim these

tins of French peas and one tin of oped pimientos. Serve in rameor on toasted crackers.

Whoever dines out much has no- and bananas are the fruits most often A particularly smart eton of old-blue square-cut talls at the back and an ticed for several seasons a tendency used. to shorter and simpler menus. The Take one cup of grapefruit, being and has a short circular peplum across about the neck. present season has emphasized this sure to remove all the skin, one-half to such an extent that the chefs whose cup of orange pulp and bananas and of a knife to loosen the purp, remove street costumes, but on smart after-Mix cheese with flour and season- carning capacity depends upon their a third of a cup of pineappie which the core and seeds. This may be pur- noon gowns as well. Even the evenamount of succulent juices which ads, however, can find many uses for ing. Beat whites of eggs until stiff ability to keep up interest in food are has been finely shredded with a silver chased in any place where kitchen ing gowns have a hint of the bo

minutes. Melt half a tumbler of cur- implement the cook can have. When the trimming is arranged

The picturesque shipe at the top of the page is of black hemp trimmed

with green velver ribbon. The stylish

and bolero styles.

ing collars and turned-back cutfs of There are eton jackets of tailor the daintiest designs. The sleeves of models are adorned with plaitings, these jackets are usually short and Some designers favor soutache braid-have long sub-sleeves of the linen, ing and embroidery done with heavy ered into tight cuffs with wide frills, trimmed in this manner, which fall over the hands.

The eton jacket, so popular a few the back. A collar of tucked white years ago, is again in fashion. It appears in many new phases and will wired to stand up crisply about the appeal strongly to those who love neck. Deep turned-back cuffs to cor-

respond finish the short sleeves. This jacket will be worn with a skirt | Of a totally different type is anmono jacket, the eton hangs loose SHRIMP WIGGLE

To preserve the regular pegtop sil- from the shoulders. Under each arm, White Sauce—3 tablespoonfuls but- houette designers realized that the however, the fulness is confined a Then mix in flour. Bake in moderate oven.

The new boleros scarcely resemble a single fastening, consisting of an water, add flour and stir until smooth, those of former popularity, for they ornament fashioned of braid match-Scald milk and add to butter and flour.
Stir until mixture thickens. Add seand very much trimmed.

Among the lately imported etons and sub-sleeves of the same material and boleros are models with upstand-

sheerest linen or batiste. Valencien silk poplin trimmed with shirred nes lace or bands of hemstitching trim bands of the material, while other These are cut rather full and are gath. silk, and most of their creations are One fascinating little jacket has

corded silk is cut very short in front upstanding frill of moire ribbon is